Sourdough Bread 375° - 40 mins

1 recipe starter
3 Tabs Honey
2 tsp Salt
1 C. milk
Slowly add:
6½ to 7½ c. flour
Knead - Divide
Puton Cornmeal, Brush with oil
Cover, Rise til double Bake -

Starter -
½ tsp yeast
⅓ c warm water
¾ c flour
10 hours before baking. add
4c flour
2½ c warm water
Ferment 10 hours. - put back 1 c.
To freshen add 1 tab old starter to
⅓ c warm water & ¾ flour.

Bower-Bittner

Auntie Ruth's Bread & Butter Pickles

24 cukes, 12 onions - 24 hours in brine of 1/4 c to 1 qt. Scald together 3 c vinegar, 2 tea celery seed, 4 c sugar, 2 tea ground mustard, 2 tea mustard seed, 1 tsp turmeric 1 tea alum, Bring to boil add drained cukes & onions, cook to transparent can & seal. (Ruth: Cukes + 10 lbs onions + 5 X syrup = 17 qts

Date Cake - 350° - 45 mins

1 c. chopped dates - 1 1/2 c boiling water. 1/2 tea soda, let cool. Cream 1/2 c shorting 1 c sugar 2 eggs add Date mix. Nearly 2 c. flour. 1/4 tea Salt, 1/2 tea baking powder. 1 tea soda Pour in greased 9" pan. Topping with 1 c. Choc. chips & 3 tabs Sugar.

Baking Apples -

Golden Delicious	Cortland
Jonagold	Northern Spy
Granny Smith	Gala
Empire	Rome Beauty
Braeburn	Pippin
MacIntosh	Gravenstein

Pie Crust -

1 1/2 c flour
1/2 tea salt
1/2 c shortening
4 tabs Cold water.

- Apple - cinn, sugar, butter
- SW. cherry - 3 c. Cherries 1/2 c juice 1/2 c sugar 2 tab tapioca
- sour cherry - same with 1 c sugar & butter
- pumpkin - 2 eggs. 1 # cooked pumpkin 3/4 c. sugar, 1/2 tea salt, 1 tea cinn. 1/2 tea ginger, 1/4 tea cloves, 1 2/3 c evap milk. - 425 for 15 then 350 for 45.

Fruit Squares - 350° at 45 mins

Cream 1 c. shorting & 1 c sugar add 1 tab vanilla Beat in 2 eggs. then 2 c flour. Put 3/4 of dough in pan. Spread with pie filling. Put on remainder

My Quick Action Bread

Scald 1 c Milk, add 2 tabs sugar - minus 1 tea, 2 tea salt. 2½ tabs Shorting Cool. Meanwhile 1 cup lukewarm water 1 tea sugar 2 pks yeast. add milk mix. add 3 c flour. beat. add 3 c flour. Knead, grease, rise, divide rise about 35 mins Bake 325 for 45.

2 loaves

Cranberry Relish

1 pkg cranberries
1 lg orange
1 lg apple
1 c sugar.

Corn Bread.

1½ c. Cornmeal — 1 tea salt
½ c flour — 3 tabs sugar
3½ tea bkg powder
Mix add 1 egg 1 c milk ¼ c shorting
grease pan 425 - 20 mins

Bisquick

9 c flour — ⅓ c Baking Pow
1 tab Salt — ½ c Sugar
2 tea Cream of Tartar — 2 c Shorting.

Waffles - 2 c mix 1 egg 1⅔ c milk 2 tabs shorting
Pancakes 2 c mix 1⅔ milk.
Biscuits. 450 - ⅔ c milk 10 mins
Muffins - 400 - 20 mins ¼ c sugar 3/4 c milk 1 egg.
Coffeecake - Muffin mix plus extra sugar.

Doughnuts

2 tabs Shorting (melted) — 3 tea bkg powder
1 c sugar — 1 tea salt
3 eggs — ½ tea nutmeg
1 c milk — ½ tea lemon extract
Beat eggs & sugar add Shorting. Mix dry ingred in 1 c flour, alter. with wet ingred & flour to make dough - Fry 360°

Jello Candy-

3 sm packs jello, 4 unflavored jello 4 c hot water 2 tabs lemon juice

Aunt Lizzie Lincoln's -

Mincemeat Cookies - 350 - 15+

Cream 1/2 c shortng with 1 1/2 c sugar Add 2 eggs - Combine 1 tea salt & 3 c flour alt with 1/2 c milk with 2 tea baking powder. Add 1 c mincemeat

Baked Beans.

2 c Beans. add 1 1/2 qts water Bring to boil simmer. Cover and cool 1 hr. Add 1/4 lb pork. simmer 1 Hour. in 2 c. liquid from beans and 1/4 c. Brown sugar 1 tea salt 1 tea dry mustard 3 tabs molasses Put on drained beans Bake 6 hrs at 300° adding water as necessary.

Apple Bread - 1 hr at 325°

3/4 c shortng 1 1/2 c sugar add 3 eggs. add 1 1/2 tea bkg. soda in 3 tabs sour milk. Add 3 c flour 3/4 tea salt 1 1/2 tea Vanilla. 3 c. Chopped apples. 2 loafs. Top: 4 tabs butter 4 tabs flour 4 tabs Br. Sugar 1 1/2 tea Cinn.

Russian Tea -

1 c. instant tea
2 1/4 c Tang
3 oz Presweetened Lemonade
2 tea Cinn.
1 tea cloves
1 tea nutmeg.

Cheese Cake 300° - 1 hour.

19 oz cream cheese, Beat in 1 c sugar add 2 tabs lemon peel 1/2 tea vanilla. 3 eggs. One at a time, Put in graham cracker crust. - Good with Cherries or strawberries.

Fudge

2 c. Sugar 1/2 tea cream of tartar
2 sq, or 4 tabs cocoa
1/2 c milk
Bring to soft ball or
Cook no stirring to 238°
Add 3 tab Butter
1 tea vanilla.
Cool in buttered pan.

Pumpkin Bread - 50 mins at 350

3 c. bisquick 1 c sugar 1 c br. sugar
1/4 c butter 4 eggs, 1# pumpkin
1/4 c milk 2 tea cinn 1/2 tea ginger
1/4 tea cloves 1/4 tea nutmeg. Frost

Gingerbread - 350 - 30/40 mins

1/2 c shortng 1/2 c. boiling water add 1/2
brown sugar. 1/2 c molasses 1 egg. 1 1/2 flour
1/2 tea salt 1/2 tea bkg powder 1/2 tea
soda 3/4 tea cinn 3/4 tea ginger 1/2 tea
allspice

Peanut Butter Cookies - 375 for 10

1/2 c. peanut Butter, 2/3 c shtng. 1 c
br. sugar 1 egg 1 1/2 tea Vanilla
1 1/2 c flour 1 1/2 tea bkg powder, 1/2 tea
salt.

Meatloaf - 1 hr - 325°

1 1/2 lb hamburger
2 eggs
1/4 tea onion salt
1/2 c flour
1/4 c water

Scalloped Oysters or Onions

Precook onions
Layer with saltines cover with
milk bake 1 hr at 350°

Gracie's Lemon Cookies - 395 - 10

2c brown sugar
1c shorting
1/2c milk
2 eggs
1/2 tea salt
2 tea bkg powder - heaping
3c flour
1/2 tea lemon extract.
Sprinkle with sugar after baking

Chocolate Chip Cookies - 375° - 12

3/4c sugar
3/4c br sugar
1c Shortening
2 Eggs
1 tea Vanilla
2 1/4c flour
1 tea bkg soda
1 1/2 tea Salt.

Luella Bower

Nutmeg Logs - 350 - 12 to 15.

1c. soft butter 2 tea Vanilla 2 tea rum flavor Beat - 3/4c sugar 1 egg. 3c flour 1 tea nutmeg 1/4 tea salt. Make logs Bake - 3/4" x 3"
Frosting - 1/3c butter 2 tea rum flavor. 1 tea Vanilla, 2c sifted con sugar. 2 tab milk. Sprinkle with nutmeg. from Luella Bower

Muriel Beglers Lemon Drop Cookies -

3/4c shorting - 2 eggs, 1 1/2c brown sugar, 1 tea vanilla or 1/2 tea lemon. add alt. 3c flour 1 1/2 tea soda, 1 tea salt, with 1 1/2 tea orange or lemon rind in 1/2c milk + 2 tabs lemon juice Bake. Glaze while hot with 3/4c sugar with 1/4 lemon juice.

Croquettes Mary Kenward

Fry hamburger onion salt & pepper drain add 1/4 c flour mix. Add 1/2 c milk. Cook to thick. Shape into oval. Ref til cold. Dip in egg & Cracker crumbs, chill again & fry.

Diastatic Malt.

1 c wheat in 5 c Jar. Pour in 4 c hot water Drain in 12 hours. Rinse 3 x a day. Ready when sprout is as long as grain. Spread on cookie sheet. Bake 150°-8 hrs. Then grind Refridgerate. 1 tea to 1 loaf.

English Muffin Bread

Combine 3 c flour. 2 pk Yeast, 1 Tab Sugar, 2 tea salt. 1/4 tea bking soda. Heat. 2 c milk 1/2 c water (120° to 130°) add dry mix. Add 3 c. flour. Divide in 2 greased & dusted w/ cornmeal pans. Sprinkle w/ cornmeal. Rise 45 min Bake 400° 25 mins

Oil & Vinegar Dressing

1/4 c vinegar. ~~2/3~~ 1/2 c oil. ~~1/2~~ 3 Tabs c water
Sugar, salt & pepper.

Spinach Dip -

1 env. Lipton Veg. Soup Mix - 1 pt. of sour cream, 1/2 c mayonnaise & 1/2 tea. Lemon juice. 10 oz of chopped spinach & 8 oz. of water chestnuts.

MS Pie Crust

2 1/2 c flour
1 tea Salt
1 tea Sugar
1 C. cold unsalted butter
1/4 c to 1/2 c ice water

Plum Sauce -

1/2 c red plum jam
1/4 c. sliced green onions (about 2)
1 Tab corn starch
2 Tabs dry sherry
2 Tabs soy sauce
1 Tab vinegar

Cook to thickened and bubbly - Cook two more minutes

7-up Cake - 350°F Osterman

1 pkg yellow cake mix
4 eggs
1 pkg vanilla pudding
3/4 c. oil
10oz can 7up or Sprite

Beat mix eggs pudding mix & oil
mix in 7up.
Bake 40 mins at 350 in greased
cake pans.

Icing for 7up cake
2 beaten eggs.
1/2 c. sugar
1 tab. flour
1 stick margarine
1 can pineapple
coconut (optional)

Mix in sauce pan, Boil, stirring
occasionally, pour over cake
and coconut on top

Christmas Cookies - 2 dozen

Mix 1 c. sugar, 1/2 c. shortening,
1/4 c. soft butter, 2 eggs, 1 tea vanilla.
Stir in 2 1/2 c. flour, 1 tea. salt, 1 tea.
baking powder. Ref. for 2 hrs.
On Cookie sheet (floured) roll out
1/4 dough 1/4" thick. Rest in ref.
Cut shapes & remove excess to Ref.
bowl.
Preheat oven 400° - Paint cookies
Bake 6 to 8 mins 'til firm not brown.
Frost.

Paint - Beat egg yolk - food coloring
& a few drops of water.

Frosting - Beat 1 lb. conf. sugar, 1/2
tea. Cream of tartar. Then beat in
3 egg whites & 1/2 tea. Vanilla.
Till thick enough to cut with
a knife. Cover bowl with damp
cloth when not in use.

Coleslaw Dressing-

2 tablespoons minced onion
1/3 cup sugar
1/2 tea salt
1/8 tea pepper
1/4 c. milk
1/2 c. mayonnaise
1/4 c. buttermilk
1 1/2 tablespoons white vinegar
2 1/2 tablespoons lemon juice

Refridgerate at least 3 hours

Crockpot Spinach Casserole

Butter inside of pot
2 - 10 oz. Boxes of thawed drained spinach
1 1/2 c. american cheese cubed (1 1/2#)
2 c. Cottage cheese
3 beaten eggs
1/4 c. butter chunked
1 tea salt
1/4 c. flour

1 hr on high /or/ 4 hrs. Low

Seafoam Salad

1 c. pear juice
1 3oz pkg. lime Jello
1 1g can Pears
1 8oz pkg softened cream Cheese
8 oz. Cool Whip.

Boil pear juice add jello - add pears - puree, add cream cheese blend add cool whip. Refrigerate

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Halibut Dip

cold cooked halibut
Mayo, olives, mustard

Halibut Olympia

mayo.
fresh halibut
white wine
onion
Dill.

Bakes - until halibut flakes
Stir after breaking up halibut
- baking longer makes it rubbery

Salmon Dip
Baked Salmon
Cream Cheese
Blk Pepper
Chili Powder
Garlic Salt
Mix Whip
Onion

Pat Sutter's Refridgerator Pickles
Heat & stir until boiling & sugar dissolves
3c. sugar, 1c white vinegar, 2 tabs salt, ½ tea, celery seed. Slice cucumbers & onions, put in jars. Pour over with hot liquid, to cover. Store in frig. Don't deal better aged.

Hershey's Syrup Brownies
4 eggs — 1 stick Butter
1c. Flour — 1 can Hershey Syrup 16oz.
1c. Sugar
Beat, Pour into 9x13 greased pan Bake 350° for 30 mins
Frosting - 1½c. sugar, 6 tabs butter, 6 tabs milk, ½ c. choco chips boil sugar butter & milk 1 min, Stir in chips. Cool stirring til thick. Frost cooled Brownies

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Dear Abby Pecan Pie -
1c. Lt. corn syrup, 1c. brown sugar, 3 eggs, 1/3 c. butter (melted), ½ tea. salt, 1 tea. vanilla; beaten well. Pour into 9" unbaked piecrust. Cover with 1 heaping cup pecan halves. Bake 350°F - 45 to 50 mins. test with tooth pick. from 1969's Phoenix Hotel Lexington Ky

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Halibut Dip - Chris Gabriel
Halibut cooked, cooled & Flaked
Mayo, green onion, dill, Bk pepper, salt, mustard.

Pork or Chicken Stir Fry -
1 tab olive oil
1 lb pork or chicken - cubed
cook in large skillet until cooked through.
Add 1½ c. water, ½ c. barbeque sauce, 2 tabs soy sauce, 2 cups frozen stir fry Vega. Bring to a boil.
Add 2c. minute Rice - cover let set 5 mins off heat.
Add 4 green onions sliced & Serve.

Chicken Carbonara

- Chop & fry ham or bacon in Olive Oil add 2 cloves crushed garlic
Add three large chicken breasts chopped
- Boil 8 oz of spaghetti
- Combine 8 egg yolks, beaten, 2½ c. heavy cream, 1 c grated Parmasan, some fresh chopped Italian Parsley & Basil, a few chopped toasted walnuts and a tiny bit of lemon zest.
- Over low heat add cream mixture to fried meat & spaghetti, cook until eggs thicken.

Italian Mac & Cheese —

- Bag of Egg Noodles cooked
- 2½ c whole milk, 2 tea Flour dissolved in the milk, 2 c heavy cream, 2 c grated fontina cheese, 2 c grated mozzerella & 2 c grated parmasan, a ham steak chopped, chopped fresh parsley, salt & Bk. pepper. add Noodles, Pour into buttered pan, sprinkle with some of the cheese above. Bake 350 F for 15 mins

Cranberry Apple Crisp — 400 deg F

1 lb fresh or frozen cranberries
¾ c sugar
¼ c. water
Simmer in dutchoven 10 mins; put in bowl — add 2½ lbs granny smith apples, 2½ lbs braeburn apples ½ c sugar. 1 c dried cranberries cook 5 mins in Dutchoven. add cooked cranberries & 3 tabs Minute Tapioca
Put into 13x9 pan.
Topping: ¾ c flour, ½ lt. brown Sugar, ½ sugar, 1 tea cinnamon, 12 tabs butter chopped & chilled, mix to fine texture, add ¾ c, old-fashioned oats,
Cover over the 13x9 pan of apples,
Bake 30 mins.

Mark's Corn Pudding Osterman

¼ c. margarine
8½ oz box corn bread mix
1.1 lb can Kernal corn drained
1.1 lb can creamed corn
1 c. sour cream
Blend to smooth. Pour in buttered pan
Bake 350 for 50 to 55 mins
(try adding 2 beaten Eggs &
1 c shredded cheddar
Bake, 20 to 30 mins)

Deviled Dressing

½c White Vinegar
½ c. water
2 tabs Prepared Mustard
4 tabs Sugar
2 tabs. Bacon Drippings
6 hard boiled egg yolks only
½ c. mayonnaise
Pour over salad, add tomatoes after dressing

Wilted Lettuce

4 tabs Bacon Drippings
½ c. White Vinegar
6 slices cooked bacon
½ c. water
1 lg chopped onion
Sweeten to taste, bring to a boil
pour over lettuce

Fried Chicken

1 tea allspice
2 pinches cornmeal
1 tea powdered onion
1 pinch red pepper
flour
Mix, Dip chicken in beaten egg white, roll in breading, Deep fry in lard not oil

Grandma Choate's Dried Apple Fritters

Use pre made biscuit Dough
roll flat
Cut up Dried apples, sprinkle w/ sugar & cinnamon, make into pockets, Bake 30 mins @ 300°F
can also be fried

Sweet Potato Pie - 2 pies

2 qts Peeled Sw. Potatoes
Boiled and mashed
Add 1 c. sugar, 1 tea. cinnamon, ¼ tea. nutmeg, 2 eggs beaten, ½ c condensed milk, ½ tea. vanilla, 2 tabs. melted butter; Chopped pecans into pie crust - Baked shell, Place pecans around edges, Sprinkle with cinnamon - Bake at 375°F

Cream Biscuits

2 c flour
1 tea Baking Powder
2 tea Sugar
½ tea salt.
1¼ c. Heavy Cream (approx)
Knead 30 seconds, Cut out after pressing flat. in 8 in cake pans
Bake Separated on cookie sheet
425°. 15 min

Peach Sorbet - Mark's Osterman

2 1g Pkgs. Peach Jello sugarfree
1 to 1½c 2% milk or ½N½
1½c Boiling water
In blender: Add boiling water & Jello
Rem then add in ice, as it thickens
add in milk & a little more water

Ruth Elder's Strawberry Pie

2 qts fresh Strawberries

1c. sugar	4 tea unflavored gelatin
1/8 t. salt	Red coloring
1/3 c. water	9" baked pie shell
2 tea. lemon juice	8 oz heavy cream

Wash & cap strawberries, sieve to remove seed to make 2 cups puree. Put remainder aside for garnish. add 3/4 c. sugar to puree & set aside. In pan stir 1/4c sugar, salt, gelatin add water & lemon. Heat to dissolve. Stir in Puree. add coloring. Chill to near Set. add sliced remaining berries. Spoon Puree into shell - chill to firm

Frank Boelio's Dressing

1 pt apple cider vinegar scalded
Mix 1/2 c. sugar, 4 heaping tabs flour, 3/4 tea salt, 1 egg, & rounded tab dry mustard. Mix.
Add hot vinegar gradually stirring
Cook til thick - Use to taste with sweet or sour whipped cream.

Pat Sutter's Refrigerator Pickles

Heat & stir til sugar dissolves & liquid boils; 3 c. sugar, 2 c. White Vinegar, 2 tabs. salt, 1/2 tea. celery seed. Slice cukes & onions, pack in jars; Pour hot liquid to cover. Store in frig. Don't seal - better aged.

Bread Machine Bread - 2 lb -

1 1/2 c	luke warm water
2 tabs	Olive Oil
2 tabs	Sugar
1 3/4 tea	Salt
4 c	Bread Flour
2 1/2 tea	Yeast

Put in in order given.

Tapioca Pudding (off the box)

1/3 c Sugar
3 tabs minute tapioca
2 3/4 c. milk
1 well beaten egg
1 tsp vanilla -
Mix tapioca, milk & egg. Let stand 5 mins. Cook over medium heat stirring constantly to full boil. Remove from heat Stir in vanilla - Cool 20 minutes.

Paula Deen Green Bean Casserole

oven to 350°F. Melt 1/3 stick butter in lg skillet. Sauté 1/2 c. diced onions & 1/2 c sliced fresh mushrooms in it. Boil 2 c sliced green beans in 3c chicken broth for 10 mins & drain. Add beans, 1 - 10oz can mushroom soup, 1 (2.8oz) can french Fried onion Rings, salt, pepper & garlic powder to onion & mushroom. Bake 20 minutes, top with 1 c. Cheddar & some fried onion rings for 10 more minutes.

Mac & Cheese -

2 lb elbow macaroni
32 oz Velveeta cheese in sm. cubes
16 oz Colby cheese in sm. cubes
1 stick butter
1 - 2 cans of evap. milk
salt & pepper
1 lg egg

Preheat 350, boil mac to slightly under cooked; cool. Put noodles, butter & cheese in casserole. Fill 2/3 with evap milk, Add egg, cover with foil. Bake 1 hour remove foil Bake 15 min to brown. Make sure some milk remains. It will absorb as it cools.

Pasta Salad.

1 lb. Pasta Spirals, cooked & Drained. Viva Italian Dressing, Any Veg you might want.

Viva Italian: 1 1/3 c water, 1 1/2 tab sugar 2 tea cornstarch, 1 tea salt, 1/2 tea dried onion, 1/2 tea minced garlic, 1/2 tea minced Red Bell pepper, 1/2 tea Italian seasoning, 1/4 tea gelatin. Bring to a boil stirring, Cook 1 minute. Add 1/2 c White Vinegar, 1 tea dry buttermilk. Refrig overnight.

Brown Bread - Crosser & Blackwell

1 lb chopped dates 350°
2 tea baking soda
2 tabs. butter
2 Cups hot tap water
1 tea salt
2 lg eggs
2 c. Sugar
4 c. flour.
1 tea cinnamon
1 tea vanilla
1 c chopped walnuts.

Mix Dates, soda butter & water, let cool add remainder. Fill 8-15 oz Cans well greased half way. Place cans on baking sheet. Bake 60 mins. Check with toothpick after 50 mins. Let Cool 10 mins before taking out of cans.

No Name Cookies

- 3/4 c Sugar & 3/4 c br. Sugar
1 c. Shortening. 2 eggs - 2 tabs vanilla
2 1/4 c. flour with 1 tea salt & 1 tea baking Soda. Bake 350° for 9 minutes only.

Potato Salad - Ham & cheese

1# diced ham
1# diced cheese
1 lg. Diced Onion
8 chopped hard boiled eggs
6 med potatos boiled diced & cooled.
Fresh Peas.
2 or 3 chopped radishes.
Dressing: Miracle Whip/cup.
1 tab Sugar
Splash of B&B Pickle Juice
If not enough Dressing double amount

Appetizer

Club crackers -
Top crackers with grated Parmazon, wrap with a half strip of bacon. Bake for about 20 mins at 350°

Melanie Spaghetti

Cook 1# spaghetti - I like to break it in half for easier eating.

Sauce: 2 6oz can tomato paste, 14oz can tomato sauce, 1 chopped yellow onion - browned, 2 tabs Worchestershire, 2 tabs onion salt, 2 tabs. garlic salt, 1 tab dried basil, 1 tab dried oregano, 2 tea dried tarragon + 2 tabs vinegar, about 1 tab sugar (to taste) black pepper to taste.

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Bower White Bread

1¼ c luke warm water, add 1 pkg dry active yeast, Add 2 tabs soft shortening, 2 tea salt, 2 tabs Sugar add 1½ c. flour & beat. Add 1½ c more Flour with a spoon cover & let rise 30 min. Beat 25 strokes, and spread in greased loaf pan. Let rise 40 mins. Bake 375 F for 45-50 mins.

Esther Prevette's Pancakes.

1 Egg, 2 tabs melted Shortening 3/4 c & 2 tabs milk. Mix dry ingred = 1 c flour, ½ tea salt, 2 tabs Sugar & 2 tabs Baking Powder. Bake on griddle

Mabel Peterson Aebleskivers

Makes 24

Sift together. 2 c. flour, ½ tea salt, 1 tea baking powder, 1 tea baking soda, 2 tabs sugar, ¼ to ½ tea nut meg.

Beat 3 egg yolks to thick and lemon colored. Add 2 c. buttermilk & ½ tea lemon extract. Add in dry ingred. & beat thoroughly Beat 3 egg whites stiff. Fold in.

Heat Aebleskiver pan on med. heat. Put 1 tab shortening in each cup. When starting to smoke. add 1 lg. tab batter. When it bubbles roll it over with a skewer then pour 1 tab warm shortening over top and roll until browned. Serve with jam or sugared.

Mom's Chili

Brown 1 lbs. hamburger, add salt, pepper & onion salt to taste. Add 1 can kidney beans, ½ c. water & 8 oz catsup. Serve when excess liquid boils away.

Lydia Bailey Bower
Sweet Pickles.

Wash pickles, split into spears, or 1" chunks. Soak in brine overnight
Heat 2 qts. Vinegar, 2 c. water, 4 c. br. Sugar, 4 tabs pickling Spices, 1 tab. celery seed, 1 tab mustard seed. add pickles and heat until they turn white. Can.

Wittkopp Pie crust

6 c. flour
1 1/2 tea salt
2 1/2 + c. Shortening
water to handle

Summer School Rolls - 3 dozen

Dissolve 1/2 c. Sugar, 4 tabs butter, in 2 C. Scalded milk, cool to luke warm
Dissolve 2 yeast Pkgs. in Milk. Beat 4 egg yolks., Add in 1 1/2 tea salt with 6 C. flour. Knead, cover, raise, Knead Divide into 36. Place in greased Pans. Let rise Bake 400°F - 20 min.

Gretchen Book Springerle. 4 doz

Beat 4 egg yolks to light & fluffy. While beating add in 1 c. conf. Sugar. Seperately. beat 4 egg White to stiff add in 1 c. conf. Sugar. Add yolk mix to whites. Sift in 1 1/4 c. conf. Sugar. Combine 1/4 tea. salt & 1 tea baking powder with 1 c. flour. Add to egg mix. Add zest of 1 lemon and 1/8 tea anise oil (optional) add enough flour to make a stiff dough. Cover & chill. Roll 1/4" thick press with springerle pin. Cut out Bake at 300°F for 30-40 min. Cool on tray before removing

Luella Bower White Bread 2 loaves

1 cake yeast in 3/8 c. luke warm water. Combine 1 c scalded milk, 2 tea salt 1 tab shortening, 1 tab Sugar. Cool add yeast. Add gradually 4 1/2 c. flour Knead. Let rise to double, Put into greased tins. Rise to double. Bake 400°F for 15 mins, Reduce to 350°F for 30 minutes

Swedish Meat balls

2 tabs butter
1/3 c. minced onion
1 egg
1/2 c. milk
1/2 c. fresh bread crumbs
1 1/4 tea. salt
2 teas. sugar
1/2 tea allspice
1/4 tea nutmeg
1/4 lb. ground pork.
1 lbs. chuck
3 tabs. flour
1 tea corn syrup
1/8 tea pepper
1 c. water
3/4 c. Cream

Combine all but the last 5 ingred. make 3/4" diameter balls. Brown in butter. In remaining fat add in flour, then each ingred in order, til thick

Edith Elder Fallible Fudge

Mix 2 c. sugar, 2/3 c. milk, 3 tabs cocoa, 1/8 tea cream of tartar, Boil rather slowly, stirring until well-blended, Boil to the soft-ball stage 238°

Remove from heat, add 3 tabs butter. Do NOT Stir. When luke warm, Add 1 tea vanilla Beat until it creams and stops being shiny. Spread in buttered pans; cut when hard.

Edith Elder Meat loaf

1 1/2 lbs. ground beef, 2 eggs, 1/2 c. flour 1/2 tea salt, 1/4 tea pepper, 1/2 c chopped onion, 1/4 c water. Mix well, and put in greased loaf pan. Lay 3 bay leaves. Bake 1 hour @ 325°F

Never Fail Fudge

2 1/2 c. sugar, 1/4 c. butter, 3/4 c. evap. milk, 3/4 c. fluff, 3/4 tea salt, Stir over low heat Bring to a boil over moderate heat. Boil slowly stirring constantly for 5 minutes. Remove from heat add 3/4 tea vanilla & 12 oz chocolate chips stir until chocolate melts Turned into buttered 9x9 pan and cool.

Cream of Tomato Soup.

Lightly fry 1 tea finely chopped onion in 2 tabs butter. Stir in 3 tabs flour, 2 tea sugar, 1 tea salt, 1/8 tea pepper.
Cook until smooth stirring constantly Remove from heat. Add in 2 c tomato juice. Bring to a boil stirring Boil 1 minute, Stir hot tomato mix gradually into 2 c. cold milk. Reheat to serving temp.

Ruth Bittner French Cookies

2 c. brown sugar, 3 c. flour, 1 c. hot water with 1 tea soda, 1 tea cinnamon, 1/2 tea salt, 1 tea baking powder, 2 eggs, 1 c butter, 1 c. raisins

Do Not stir until all added.
Bake in a thin sheet.
Frost with very thin powdered sugar icing. 350°F - 15-20 mins
Makes 1 tin 10x14 & 1 tin 10x12

Aunt Minerva's Mincemeat

10 to 12 qts.

4 scant pints cooked & chopped meat, 6 heaping pints chopped apples, 1 pt. molasses, 1 pt vinegar 1 pt. cider, 1 pt. suet, 2 lbs. raisins, 1 nutmeg grated, 5 lbs. sugar, 3 tabs. cinnamon, 1 tab cloves, 2 tabs. salt, 1 tab. blk. pepper, 2 lemons (grated rind and juice).

Add spices to meat, bring other ingred. to a boil and pour over meat. Add lemon and can.

Elizabeth Sharpes Lincoln

Molasses Cakes

1 egg, 1 c sugar, 1 tea cinnamon, 1 tea ginger, ½ tea cloves, 1 c. lard, 1 c. molasses, salt, 4 c. flour. Stir well. Dissolve 1 tea soda in 1 c. boiling water and add to mixture. This make a large cake or a gallon of cookies. Handle very soft for cookies

Fresh Applecake

4 c. chopped apples, 2 c. sugar, combine ½ c. Salad oil & 2 eggs. Add to apples.

Combine 2 c flour, 2 tea soda, 2 tea cinnamon, 1 tea Salt, 1 c. chopped nuts. Mix well

Bake 350°F for 1 hour in greased 9 x 13 x 2 pan.

Gramma Leah's Lemon Cookies

2 c. br. Sugar, 1 c. butter, ½ c. Sour milk, 2 eggs, 1 tea salt, 1 tea baking powder, ½ tea lemon extract, Flour to handle

Hattie Fisher Steak & Onion 6 servings

1½ lbs. meatloaf mix, 1½ tea Salt, ½ tea pepper, 3 tabs oil, 1 c. boiling water ¾ c Flour, ½ tea bottle gravy sauce, Mix meat, salt, pepper, flour & a little water and make into 6 patties. Dust with flour. Brown.

Reduce fat to 1 tab, add Boiling water & gravy sauce, Cook slowly 1 hour

Edith Bowser Elder. Wedding Punch

4 c. Sugar & 1 qt Water Boil & Cool

Juice of 1 doz oranges, 1 doz. lemons, 1 med can grapefruit juice 1 med can pineapple juices, 2 cans. apricot nectar 2 qt. ginger ale. add just before serving - Serves 50

Whitkopps Cream Biscuits.

3 c. flour, 4 tea sugar. 1 tab baking powder, 1/4 tea baking soda. 1 1/4 tea salt. Stir add in 2 generous cups warm cream. Roll out and make 10 biscuits Bake 450 for 10-12 minutes, turn halfway

Jello - 1-2-3

3/4 c boiling water - add 4 serving size pkg. jello. Beat on low until Jello dissolves. Add ice cubes & cold water to make 1 1/4 c. add and stir until ice is partly melted. Add in 1/2 c. Cool Whip, thawed. and beat on high for 30 seconds. Put in dessert glasses and Chill 30 minutes. Makes 3 cups.

Maud Rasmussen Couchman -

Sour Cream Cookies 375 - 7 min

Drop 15 min

2 eggs 2 c Sugar 1 c. Shortening, 1 tea heaping baking powder. 1 tea soda heaping. 1 tea Salt, 1 tea Vanilla. 1 tea Lemon, 1 c heavy Sour cream. Flour to handle

Edith Bowser Elder - Revel Bars

Top & Base: 1 c. marg, 2 c. Br. Sugar 2 eggs, 2 tea Vanilla, 2 1/2 c. flour, 1 tea soda, 1 tea salt, 3 c. quick Oatmeal. Cream butter & Sugar add eggs & Vanilla, Mix Dry Ing. Add to creamed mix - set aside.

Filling. 12 oz. choc. chips, 15 oz can Eagle brand milk, 2 tab Marg. 1/2 tea salt 1 c. chopped nuts. 2 tea vanilla. Mix in Dbl. Boiler, Melt.

Spread 2/3 of oatmeal mixture in 15 x 10 x 2 pan. greased. Cover with filling. Dot with topping.

Bake 350 for 15 min. Reduce to 325. for 15 min. Do not overbake

Gertrude Couchman - orange dessert
6 oranges sliced thin with 3/4 c. sugar
1 qt milk 3 beaten yolks 3 eggs, 3 tabs cornstarch
rounded, salt vanilla 3/4 c sugar,
Cool and spread over oranges. Beat 3
egg whites stiff salt & vanilla. Put on
top & Brown.

Marge Blisin Apple Crisp 375° 30 min
4 c. sliced apples sprinkled with 1 tab
lemon juice 1/3 c. flour, 1/3 c. butter
1/2 c. br. Sugar. 1/2 tea Salt, 1 tea Cinnamon
1 c. Oatmeal.

Marge Larsen Filled Icebox Cookies
1 lb. chopped dates, 1 c. water. 1/2 c.
sugar. cook thick & cool. 2 c. br. Sugar
1 c. Shortening 3 Eggs. 4 c. flour 1 tea
salt, 1 tea soda 1 tea cinnamon
Divide in half. - Roll 1/4" spread & roll
in filling Ref to hard. Slice & bake
325 til Brown.

Edith Whitkopp Sugar Cookies 350° 10 min
1 1/2 c. Spry, 1 c. Sugar. 1 c. Br. Sugar,
2 Eggs. 1/2 tea salt 1/4 tea Lemon Ex.
1/4 tea nutmeg. 1 c. Sour milk, 1 tea
soda 2 tea baking powder 4 c. flour

Dorothy Bower Icebox Dill Pickles
Put pickles in crock, Bring to boil
Enough liquid to cover pickles.
(2 pt water to 1 pt. vinegar) add 1 c.
Coarse salt to 3 qt liquid 1 tea Dill.
1 qt. can filled with pickles sliced
Lengthwise 1 c water 1/2 c. vinegar
1 heaping tab salt. Dill

Lurella Boelio Bower Apple Crisp
Grease 1 q. pan, slice 5 peeled apples
into it, Mix in 1/4 c. sugar 1/4 tea
nutmeg & 1 tea cinnamon. Top with
1/2 c. soft butter, 1 c. rolled oats, 1 c.
br. Sugar & about 1/3 c. flour. Spread
over top. Bake 45 mins @ 375F

Roma Faber - Chocolate Cake
1 1/2 c. sugar 1/2 c melted butter, 1/2 c.
cocoa with some salt, 2 eggs, 2 c. flour
2 tea baking powder, 2/3 tea soda, 1 1/2 c
cold water, dash vanilla. Pan - 375F
for 35 to 40 min - Layers - 20 min

Luana Snyder Molasses Cake
½ c. Sugar ½ c butter ½ c molasses
½ c. water 2 eggs, 1 tea cream of tartar
1 tea soda or 2 level tea baking powder
Add flour to make thin batter

Julia Ferguson Boelio Lemon Cookies
2 c. br. Sugar, 1 c. butter, ½ c. sour
milk or butter milk, 2 eggs, ½ tea
salt. 1 minus tea soda, 1 plus tea
baking powder, ½ tea lemon extract,
2½ to 3 c. flour (to handle) pat out
sprinkle w/ sugar. Bake 12 min at
350°F

Leah Bothwell Bower White Cookies
2 c. sugar, 1 c lard, 2 eggs, ½ c. milk
1 level tea baking powder, vanilla,
flour to handle.

Edith Whitkopp's Pickles
19 lg. cukes, pour boiling water over
them for 4 mornings, On 5th slice ¼ in
thick and make syrup. 1 qt vinegar
8 c. sugar, 1 tea pickling spice, 2 scant
tabs salt, ¼ tea alum. Boil syrup
Pour over pickles 3 days. Bring to boil
add pickles, bring back to boil add green
coloring can't seal

Elizabeth Bunnell Snyder Hickory nut Cake
1½ c. sugar, ⅓ c. butter, 1 c. milk
2½ c flour, 2 tea baking powder, ¼ tea
salt. ½ tea vanilla. 1 c. chopped
shagbark nut meats. Bake in sq. pan
50 min at 350° - Frost with white frosting
with ½ c. chopped nuts added. Decorate
with half nutmeats to form squares.

Ida Lincoln Boelio's Feather Cakes.
1 c. sugar, 1 tab butter, 1 egg, ½ c.
milk, 1½ c. flour, 1 + tea baking
powder. 3 tabs sauce or coconut.

Leah Bothwell Bower. One Egg Cake.
1 c. Sugar 1 egg ⅔ c. milk with
1 tea vanilla 1⅔ c. flour, 4 tabs
melted butter. - for Dark cake
add 2 tea chocolate melted in hot
water & 1 tab butter.

Susan Metzgar Lincoln White Cake.
1 c. sugar, 1 heaping tab butter 2 eggs
½ c. milk, 1 tea. baking powder
sifted in 1½ c. flour. 1 tea vanilla

Luella Bower Sausage Potato Bake
1½c. White Sauce. Add 2 tea prep. mustard. Add 1 to 1½c. cooked diced potatoes & 3/4 c. cut up fra. lean smoked sausages. Put in greased 1 qt. pan. Bake at 350° - 15 min.

Elizabeth Snyder Lincoln. Ginger Cookies
1c. butter, 1c. sugar 1c molasses. 1 egg 1 tab soda 1 tab ginger

Elizabeth Snyder Lincoln Jumbles.
1c. butter, 1c. br. sugar, 1c. molasses 4½c. flour. 2 eggs 1 tea soda. 1 tab ginger drop in buttered tins

Elizabeth Sharpe Lincoln Boston Br. Bread
2 c. milk ½c. Molasses, 1c. flour. 2½c. graham, 1 tea soda, 1 tea salt Steam 1 hour - Bake 3 hours.

Elizabeth Sharpe Lincoln. Ginger Bread
1 Egg, 1c sugar 1 c. sm. lard. 1c, molasses, 4 c. flour. 1 heaped tab soda dissolved in 1 c. boiling water. (add last) Bake 1/3 as is, 1/3 add spices, 1/3 add fruit

Luella Bower - Norwegian Apple Pie
Mix 2¼ c. Sugar, 3 eggs, 1½ tea vanilla 3¾ c diced apples. Add 1½c. flour, 1 tab baking powder, 3/4 tea salt, Add 3/4c. Walnuts. Divide in ½. Place in 2 buttered 9" pie pans. Bake 325 for 40 to 50 minutes for 8" pans use ⅓ in each and bake 30 min.

Luella Bower Ginger Snaps
Mix 2c. flour, 1 tab ginger, 2 tea baking soda, 1 tea cinnamon, ½ tea salt. Beat 3/4 c. shortening separately, Add 1 c. sugar gradually Beat in 1 egg & 1/4 c. molasses. Add dry ingred. Make into balls place 2" apart on sheet. Bake 12 min at 350 F. Sprinkle with Sugar

Luella Bower - Swedish Meat balls.
1 lb. hamburger. 1/4 to ½ lb. pork sausage ½c. dry bread crumbs. 1 sm. diced onion ½ c. milk, ½ tea all spice, salt & pepper Mix & shape in to small walnut-sized balls Brown then add a little water & steam 1 hour covered.

Holiday Menu

Turkey / gravy / Ham
Stuffing
Potatos / Scalloped
Peas
Cranberry Relish & Sauce
Waldorf
Pickles / Olives / Pepperocini
Scallopedonions or oysters
Corn Pudding
Chex Mix
Bread
Fruit Salad
Broccoli & cauliflower w/ Dip
Cheese & Crackers
Pumpkin Pie w/ whipped cream
7-up Cake
Pumpkin Cake
Seafoam Salad
Date nut bread